

1 **ABSTRACT OF THE DISCLOSURE**

2 A method of extracting isoflavon from soybeans or residuum of
3 soybeans, the method includes: a pulverizing process, a fermenting process, a
4 first filtering process, an extracting process, a second filtering process, and at
5 least one drying process. By fermenting the soybeans, cell walls on seed coats
6 of the soybeans are destroyed to release a high level of isoflavon in the
7 extracting process to achieve a high production rate of isoflavon powder and
8 to result in a low manufacturing cost. Moreover, fermented solid obtained
9 from the second filtering process contains a high level of soybean enzyme that
10 is suitable to be processed to generate high added-value feeding material.